



## **Braga Ranch**

### **SOP: Water Sampling**

A Braga Ranch employee with food safety training will take a water sample from wells every 6 months, distribution points monthly, and reservoirs weekly. This employee will:

1. Label the sampling bottle with Ranch ID#, Water Source Name, Date, and Time
2. Put on sanitary rubber gloves
3. a) Well Sample- . Ensure well runs for a minimum of 15 minutes. Open sampling valve. Let water run for 2 minutes. Remove bottle top. Place bottle under stream of water until bottle is full. Replace bottle top. Place in bottle full of sample water into cooler.
- b) Distribution Sample- Ensure well runs for a minimum of 15 minutes. Locate end most distribution point. Remove bottle top. Place bottle under stream of water until bottle is full. Replace bottle top. Place in bottle full of sample water into cooler.
- c) Reservoir Sample- Remove bottle top. Place bottle in extension gripper. Reach towards middle. Submerge bottle. Rescind extension gripper. Replace bottle top. Place in bottle full of sample water into cooler.

Sample will be analyzed at accredited lab (Monterey County Heath Department, BSK labs, etc.) for analysis of: Generic E. coli, 0157, EHEC, Salmonella, and Total Coliforms